



ABBEVILLE ESTATE

THE COMMON

Exciting Times Ahead!

Congratulations! Your wedding day marks one of your life's most pivotal and cherished milestones. We trust you have dedicated some time to bask in the joy and significance of commencing this new chapter together.

We extend our gratitude for considering Abbeville Estate as the venue for your special day. Weddings hold a special place in our hearts and we feel privileged to be a part of such a memorable and joyous celebration!

As you peruse this wedding kit, we hope it resonates, inspiring the desire to take the next step - arranging a viewing with us at the estate. We would be delighted to guide you through our venue and explore the possibilities Abbeville Estate offers for your special day.



Our Spaces

THE HOMESTEAD

Built in 1854, the Homestead seats 80 in its main dining room.

Its large doors lead to a Garden Room, doubling as a lounge space. For non-seated events, it can accommodate up to 250 guests.

THE BARN

An original part of the Homestead, the Barn offers an authentic and rustic air to any event. The hewn timber frames speak of over 150 years of history.

The Barn can comfortably accommodate up to 200 guests for cocktails. It can also be set up to seat up to 40.

Many of our guests choose to use The Barn for cocktail functions.

THE CHURCH

The Church, with stained glass panes and a warm native timber interior, with the right AV set up it is ideal for presentations.



Team

Abbeville Estate is run exclusively by Great Catering.

Everything we do centers around creating memorable experiences and our focus is always about putting a smile on our customers' faces.

Catering isn't all about the food, at GCC we take pride to ensure the all your guests are looked after from the moment they arrive through to the end of the night.

From our dedicated Event Managers and skilled chefs to our friendly wait staff, our focus is always on our clients, with integrity and strong relationships at the center of everything we do.

Our team ensures everything is set just so prior to the event start, so we are full focused on delivering memorable experiences.

Rest assured you're in GREAT hands.



A top-down view of a light-colored ceramic bowl with a thin gold rim, filled with a seared salmon fillet, asparagus, cherry tomatoes, and yellow and red bell peppers. The bowl sits on a white marble surface with grey veining. The text "EXQUISITE FOOD THAT ISN'T EXCLUSIVE" is overlaid in a bold, black, serif font across the center of the bowl.

**EXQUISITE FOOD
THAT ISN'T EXCLUSIVE**

Timeline

What a wedding may look like at Abbeville Estate

4.00pm	Guest arrival Groom & groomsmen greet guests
4.20pm	Guests moved to ceremony area
4.30pm	Bride arrives Ceremony begins
5.00pm	Ceremony ends Photos Canapes served
5.50pm	Guests move in for Reception
6.00pm	Reception begins Welcome Mr & Mrs Cake cutting Speeches
6.45pm	Dinner served
8.00pm	Speeches resume
8.30pm	Dessert/ Cake served Entertainment begins
11.30pm	Bar closed
12.00am	Guest departure



Cocktail Hour

CANAPES

Salted snapper, potato brandade, wasabi lime aioli

Lamb loin, baba ghanoush, confit garlic, feta (GF)

Braised beef shin, thyme, hot English mustard

Buttermilk fried chicken, ranch, franks hot sauce

Twice cooked agria, white miso, seaweed salt (VE/GF)



Plated

BREAD

'Daily Bread' Rosemary and sea salt focaccia with extra virgin olive oil

Gluten free bread available on request

ENTREES

Trevally crudo, grapefruit, chives, dashi lime dressing (GF)
Salt baked beetroot, pickled beetroot, green apple, cashew butter and rocket (VE/GF)

MAINS

Coastal lamb rump, dauphinoise potato, leeks, green beans, mint béarnaise

Pan fried snapper, dauphinoise potatoes, baby kale, salsa verde (GF)

Slow-cooked aubergine, tamarind, roasted onion, white bean purée, coriander (VE)

DESSERT

Your wedding cake served with selection of bonbons



Shared

BREAD

'Daily Bread' Rosemary and sea salt focaccia with extra virgin olive oil

Gluten free bread available on request

PROTEIN

'Brick' chicken, romesco, green chilli and chermoula (GF/DF)

Smoked beef shin, gremolata, burnt onion, cabernet jus (GF/DF)

Manuka hot smoked salmon, fennel and citrus salad, horseradish (GF)

Stuffed butternut squash, sundried tomatoes, almonds, basil, "ricotta", sumac (VE/GF)

SIDES AND SALADS

Petit cos, ranch, franks hot sauce, parmesan (GF)

Triple cooked agria potatoes, sea salt, tarragon aioli (VE/GF)

Roasted heirloom carrots, pickled carrot puree, tahini dressing (VE/GF)

DESSERT

Your wedding cake served with selection of bonbons



A bar cart with a rustic, stone-like background. The cart has two shelves. The top shelf holds a silver wine bucket with two bottles of wine. The middle shelf holds several clear wine glasses, four green Heineken beer bottles, and several clear glasses. The bottom shelf holds a silver bucket and more clear glasses. The background is a textured, light-colored wall. To the right, there is a window or doorway looking out onto green foliage.

EXQUISITE BEVERAGES THAT ISN'T EXCLUSIVE

Beverage

Great food needs great drinks, whether you provide, and we serve or we take all the planning and delivery off your hands, needn't to worry we have you covered.

BYO

You provide your favourites, and we will take care of the rest.

We will assist and suggest quantities for you to purchase.

GCC will provide all bar equipment and service equipment required.

(Corkage fee applies)

ON CONSUMPTION

Check out our beverage list with pricing, and select what you would like, we bring with us and you enjoy.

All wines and beers are sold by the case.



Cocktails

COCKTAILS

We love creating unique and vibrant cocktails for our events.

They add such a fun element to the day - speak to us about your most loved cocktail to see if we can create a delicious option for your guests.

EXAMPLE LIST:

CLASSIC MARGARITA

Tequila, Orange Liqueur, Lime Juice

APEROL SPRITZ

Prosecco, Aperol, Club Soda, Orange

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Coffee



Equipment

We have taken the lead in including most items required to deliver an amazing experience.

Items not included are those that add design elements and wish to have your input.

INCLUSIONS

Furniture – Tables, chairs, bar, linen, napkins

Kitchen equipment – Oven, tables, service equipment

Tabletop – Linen, cutlery, crockery, glassware

Bar equipment – Glassware, beverage bins, ice, trays etc

Logistical equipment – Rubbish bins

EXCLUSIONS

Styling elements – Coloured napkins/ linen, table décor etc



Packages

Here at Abbeville, we like to tailor our proposals to suit you and your day, but we do understand you may just want to get an idea of everything!

PACKAGE PRICE

40 Guests	\$255 + GST per person
60 Guests	\$220 + GST per person
80 Guests	\$200 + GST per person

VENUE HIRE

The Estate	\$3,000 + GST
The Homestead	\$2,500 + GST
The Barn	\$1,500 + GST
The Church	\$750 + GST

ADD ON

BYO Beverage	\$25 + GST per person
Additional Hours	\$POA

GREAT CATERING

Please see separate terms and conditions.

Quote and proposal valid for 7 working days from receipt

We include up to 3 revisions of Proposals and cost estimates. Further revisions will incur an event administration fee.

MENU

Canapes - 3 items per person

Shared Table Buffet – Bread, 2 Mains, 3 Sides

Petit fours - 1 items per person

STAFF

Supervisor approx. 2.00pm – 1.00am

Chef approx. 3.00pm – 10.00pm

Set Up and pack out staff

Bar staff approx. 2.00pm – 1.00am

Wait staff approx. 3.00pm – 1.00am

Security (Compulsory)

Event Co-ordination and on-site hours

Estimate only - Actual hours charged post event

Minimum of 4 hours - based on an event timings above

OTHER

Glassware, crockery, cutlery, table linen, napkins

Bar, service and kitchen equipment etc

Venue Cleaning/ Rubbish Removal

Delivery and Collection

Admin Fee





Carpark

Grand Lawn

Puriri Tree

Secret Garden

The Homestead

The Church

The Barn

Rabbit Lake



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